



**VINTAGE** 2017

**VARIETAL COMPOSITION**

100% Torrontes

**AVG. VINEYARD ELEVATION**

5,400 feet

**AVG. AGE OF VINES** 40 years

**ALCOHOL** 13.5%

**SUGGESTED RETAIL PRICE** \$15

**UPC** 835603003192



C A S A R E N A

**AREYNA TORRONTES 2017**

**A fresh and aromatic white wine from the remote northern Valle de Cafayate.**

**WINERY BACKGROUND:** Casarena is forging a different path from the other wineries in Mendoza. Instead of searching for undiscovered terroirs in new places like the Uco Valley, it is discovering the hidden gems in its home region of Lujan de Cuyo—a place full of rich tradition, potential, and unique micro-terroirs. Casarena has purchased as well as planted vineyards in several distinctive sites, and they control all aspects of winegrowing and winemaking in order to maximize the flavor expression of these terroirs.

The name “Casarena” is a creative merging of the Spanish words “casa” (house) and “arena” (sand), and is a tribute to their restored 1930s winery made of sand-colored stone and the sandy soil that their estate is built on. Young and innovative winemaker Mariano Quiroga Adamo leads the charge with determination, creativity, and an enthusiastic sense of discovery.

**VINEYARD & WINEMAKING DETAILS:** The pergola style vineyard is located in Cafayate (Salta). The climate is semi-arid with soil predominantly alluvial with deep sandy texture.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** An aromatic wine with a tight profile, elegant tension and beautiful citrus notes. Attractive golden color with green tones, which undoubtedly speaks of its perfect harvest timing. Citrus aromas of pink grapefruit and a floral mix. The mouth has a lovely level of acidity showcasing a modern, fresh and unique style of Torrontés. The citrus notes of this Torrontés pair perfectly with seafood dishes such as spicy curried shrimp or salmon ceviche. Also try paired with aged hard cheeses such as Manchego.



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